



# MARKET BOX



## FEATURED RECIPE

### Pattypan Gratin

#### INGREDIENTS

- ¾ tsp garlic *minced*
- 1 Walla Walla Sweet Onion *thinly sliced*
- 2 cups sliced Rainbow chard leaves *chopped*
- 2 ½ tbsp olive oil
- ½ cup heavy cream
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- ⅔ cup grated Gruyere *divided*
- 1 pound patty pan squash *thinly sliced*



#### INSTRUCTIONS

1. Preheat the oven to 375°F. Lightly butter a shallow a 1 ½ quart baking dish, or spray with nonstick cooking spray.
2. In a food processor or blender, pulse the garlic and Swiss chard until chopped. Add the olive oil and puree until combined.
3. In a large bowl whisk together the cream, minced chard mixture, salt and pepper, and ½ cup of the Gruyere. Add the pattypan squash and onions using a large spoon or your hands to combine until it is all well coated with the cream mixture. Turn the mixture into the prepared baking pan. Sprinkle the remaining ½ cup grated cheese on top.
4. Bake for about 35 minutes until the cheese is nicely browned and the casserole is bubbling around the edges. Let sit for about 5 minutes then serve hot.

*Adopted from The Mom 100*

## FARMER HIGHLIGHT



### Quackenbush Farm

*Eagle Creek, OR*

Quackenbush Farm started in 2013 in Ridgefield, Washington as a partnership between 4 friends.

Over the years the farm has evolved into new markets and customers. The small CSA, the first iteration of the farm, has now grown into a larger CSA, farmers markets, restaurants, and a farm stand. In 2017 Quackenbush Farm found a permanent home when Matt and Jennifer purchased 18 acres in Eagle Creek, Oregon.

Quackenbush Farm believes that healthy food starts with healthy soil, clean water, and a farm family dedicated to the land and its delicate web of life. From that soil grows wholesome, nutritious food which is essential to promote a healthy diet, a healthy lifestyle, and a healthy community. On the farm, we are all connected to that beautiful place where the soil meets the sun.

# What's In My Market Box?



Fruit/Veggies	Storage	Preparation	Recipes <small>*w/ clickable links*</small>
<b>Patty Pan Squash</b> Flat Tack Farm Vancouver, WA 	Store whole, dry, and unwashed in a plastic bag in the crisper drawer of the fridge.	Patty Pan Squash can be roasted, sauteed, or baked.	<a href="#">-Meat Stuffed Patty Pan</a> <a href="#">-Roasted Patty Pan</a> <a href="#">-Crunchy Patty Pan</a>
<b>Blackberries</b> Boistfort Valley Farm Curtis, WA 	Store unwashed in the crisper drawer of the fridge.	Blackberries can be eaten raw or used in cakes, muffins, bars, cake, or cobbler.	<a href="#">-Blackberry-Glazed Chicken</a> <a href="#">-Blackberry Cobbler</a> <a href="#">-Tri-berry Souffles</a>
<b>Rainbow Chard</b> Last Farm on the Left La Center, WA 	Wrap loosely in a damp paper towel and store in a plastic bag in the crisper drawer of the fridge.	Rainbow Chard can be added to salads, soups, pasta, or quinces. They can also be sauteed.	<a href="#">-Sauteed Chard</a> <a href="#">-Creamed Chard w/Bacon</a> <a href="#">-Shakshuka With Chard</a>
<b>Lettuce Mix</b> Quackenbush Farm or Last Farm on the Left 	Store in the bag in the crisper drawer in the fridge.	Lettuce Mix can be used in salads, smoothies, power bowls, or on top of pizza.	
<b>Lemon Cucumbers</b> Volehalla Farm Ridefield, WA 	Store in the fridge wrapped in a dry paper towel in a loosely closed plastic bag.	Lemon Cucumbers can be eaten raw or pickled. They can be substituted in any slicing cucumber dish.	<a href="#">-Indian Dosa Avakai</a> <a href="#">-Lemon Cucumber Pickles</a>
<b>Walla Walla Sweet Onion</b> Quackenbush Farm Eagle Creek, OR 	Wrap onion in paper towels then store them in a brown paper bag in the fridge.	Sweet Onion can be used for gratins, roasted vegetables, onion rings, salads, and sandwiches.	<a href="#">-Sweet Onion Casserole</a> <a href="#">-Sweet Onion Jam</a> <a href="#">-Southern Sweet Onion Casserole</a>

## \*Large Box Only\*

<b>Figs</b> Valley Berry Farm Scotts Mills, OR 	Store in a bag in the crisper drawer of the fridge.	Figs can be eaten fresh or used to make jams, chutneys, pies, salads, cakes, and served with cheese.	<a href="#">-Balsamic-Mint Fig Salsa</a> <a href="#">-Fig and Avocado Grilled Cheese</a> <a href="#">-Honey Roasted Figs</a>
<b>Pickling Cucumbers</b> Flat Tack Farm Vancouver, WA 	Store unwashed in the crisper drawer of the fridge in a loosely closed bag.	Cucumbers can be pickled, eaten raw, and used in salads or drinks.	<a href="#">-Quick &amp; Easy Refrigerator Pickles</a>
<b>Oregano</b> Dilish Farm Vancouver, WA 	Store in a bag with a slightly damp paper towel in the fridge.	Oregano can be added to pizzas, sauces, baked goods, marinades, and stuffings.	<a href="#">-Lemon Oregano Chicken &amp; Rice</a> <a href="#">-Oregano Salad</a> <a href="#">-Garlic and Oregano Pesto</a>

● Organic Practices - Not Certified    
 ● Certified Organic    
 ● Conventional

## \*Add-On Subscriptions\*

**Eggs:** Star & Sparrow Farm     
**Flower Bouquet:** Holley's Flowers   
**Local Surprise!** Romero's Salsa  
**Bread:** Julia's Bakery Challah Bread